

MARCONI'S

BAR & BISTRO

Sunday Lunch Menu

TWO COURSES FOR £27 OR THREE COURSES FOR £32
FOLLOWED BY TEA OR COFFEE

TO BEGIN

ROASTED RED PEPPER & BUTTERNUT SQUASH SOUP

HOMEMADE GUINNESS WHEATEN BREAD & FRESH CHIVES

HOMEMADE GRACEHILL BLACK PUDDING SAUSAGE ROLL

BALLYMALOE TOMATO RELISH, ROCKET LEAVES & BALSAMIC REDUCTION.

ROCKVALE CHICKEN & SMOKED BACON TERRINE

BUSHMILL'S WHISKY SOAKED RAISINS, RED ONION CHUTNEY, TOASTED CIABATTA, ROCKET LEAVES & BALSAMIC REDUCTION

NORTH COAST SMOKEHOUSE SALMON & DILL ARANCINI

MINTED PEA PURÉE & CHIVE OIL

WILD MUSHROOM SOURDOUGH TOAST (V)

POACHED BALLYGARVEY EGG, WHITE WINE & HERB CREAM, ROCKET LEAVES, BRIGHTER GOLD TRUFFLE OIL

MAIN COURSE

ROASTED TURKEY & GRANTS HAM

TRADITIONAL STUFFING, CHIPOLATAS & CRANBERRY JUS

PAN FRIED GLENARM ORGANIC SALMON FILLET (GF)

CAULIFLOWER PURÉE, CRISPY LEEKS, PRAWN & DILL VELOUTÉ

SLOW ROASTED SILVERSIDE OF IRISH BEEF

HOMEMADE YORKSHIRE PUDDING, CARROT PURÉE & RICH PAN JUS

ROASTED GRANT'S PORK LOIN CHOP (GF)

BURNT APPLE PURÉE, COLCANNON, AND IRISH CIDER-TARRAGON CREAM

ALL THE ABOVE MAIN COURSES ARE SERVED WITH CREAMED & ROAST POTATOES AND SEASONAL VEGETABLES (V, GF)

BABY POTATO & VEGETABLE CURRY (V)

CAULIFLOWER, FINE BEANS & CARROTS, RICH INDIAN CURRY SAUCE, BASMATI RICE & WARM NAAN BREAD

DESSERT

WARM STICKY TOFFEE PUDDING, BUSHMILL'S SALTED CARAMEL SAUCE AND MORELLI'S HONEYCOMB ICE CREAM

PORTGLENONE MARMALADE & FRANGIPAN TART, BERRY COMPOTE, TOASTED ALMONDS & CHANTILLY CREAM

BELGIAN CHOCOLATE & ORANGE TORTE, BERRY COULIS, CANDIED HAZELNUTS & MORELLI'S VANILLA ICE CREAM

WARM SPICED APPLE MADEIRA, BRANDY CRÈME ANGLAISE

CLANDEBOYE NATURAL YOGURT PANNA COTTA, BERRY COULIS

SIDES | £5.50

CHUNKY CHIPS

SKINNY FRIES

BEER BATTERED ONION RINGS

SEASONAL VEGETABLES

BUTTERY MASH

BUTTERY CHAMP

SALT AND CHILLI FRIES

